

THE PLEASURES OF FROST FISHING.

Sport That People Down Rhode Island Way Have at This Time.

Did you ever go frost fishing?

This may seem a queer question to us and the average person in this vicinity would naturally think it a joke but such is not the case, for during the last week it was the writer's luck to be visiting in Bristol, R. I., 15 miles down the bay from Providence, and at the very time when frost fishing was at its best.

The fish resembles very much what we call here in Gloucester "shiny hake" and during one evening there was counted 30 jantons, being carried by as many men, in the water about 10 feet from the shore, as far as they could wade without going over the tops of their rubber boots.

The Providence Journal recently told of the method of frost fishing which will be of interest especially to the residents of ward 1, who may know something of the frost fish.

Frost fish have come.

Now that statement may mean something to you and it may not. But down in Pawtucket and along the west shore of the bay below that old village where fishing yarns originate and fishing liars dwell, along with other more or less interesting folk, the advent of frostfish is watched for each fall with an eagerness the seasons do not seem to blunt.

For the frostfish is fine eating—the best of eating, in fact. It is easy to catch and anyone who never had the ability to haul on a fish line can catch frostfish if he only knows where and when to go and succeeds in the not easy job of getting there before someone else does.

How to Do It.

All that is needed to catch frostfish with is a pair of rubber boots, a garden rake and a lantern—and if necessary, you can even get along without the rubber boots and the lantern and the rake. Men have been known to get the fish by the ignoble operation of picking them up along the shore where the tide left them, as one Pawtucket man did after a night tide last week, when he got 45 of the big, fat and juicy fish merely by walking along the beach and stooping down to pick them up.

But the simplest method of getting frostfish is to go into the shallow water after them and kick them on the shins. After that it is an easy matter to pick them up.

The frostfish is sometimes known as the tomcod, but the frostfish around here is not the tomcod, but a species of smelt. It comes with the first frost and it runs into shallow water along the edge of bays and coves for the purpose of spawning and for the additional purpose of chasing mummy-changs, which the frostfish, in common with other members of the finy tribe, regard as a delicacy.

Tomcods Are Good Fish.

for they bite at the average rate of one a minute and a fisherman who knows enough to go to the edge of some old wharf along which the tomcod run in their search for a good spawning place can make a good catch of them with very little trouble. But the frostfish wouldn't know what to do with a hook, if it should see one.

It feeds in the shallow water at night and is attracted by the light from a lantern, swarming in large numbers in the place from which the light comes. So the fishermen pick out a likely spot—Stillhouse Cove, off Ocean street, Pawtucket, in the rear of the Rhode Island Yacht clubhouse, is a good one—and there gets his lantern on the beach. He goes there just at the flood of the tide, or a little after and having put down his lantern to attract the fish gets his rake ready.

The rake is simply the common, wooden garden rake of commerce. Of course an iron rake will do as well, but the advantages of the wooden rake will be realized by anyone who has

made a scoop at a fish and has then felt the iron tines of the rake penetrate his \$7.50 pair of rubber boots. Besides this, the wooden rakes have longer tines and are lighter, hence they are much better for the purpose.

Don't Forget the Basket.

The rake is used for the purpose of raking the fish ashore. It is better to have a bag arrangement of screen cloth on the rake at the point where the handle joins the rake itself. This will catch and hold the fish that otherwise would swim over the top of the rake. This outfit and a pair of boots, that the fishermen may enter the water in pursuit of the fish, is about all he needs, with the exception of a basket for carrying the fish home in.

After that the only thing to do is to select a good night, according to the tide, go down to the shore, a sandy or otherwise smooth beach, being preferable, of course, and there rake in the fish in larger or smaller numbers, as the case may be, and everyone knows the smelt is good eating.

Of course it is not so easy to get frostfish in large quantities along the western shore of the bay, as it was a few years ago. Within the last 10 years the entire length of that shore, from the Francis farm, at Spring Green to Warwick Neck, has been almost entirely built up with cottages, and the cottagers are not ignorant of the feast that is at their very doors. But anyone by selecting a good place can get plenty of fish just now and can have a good time and enjoy a novel recreation as well.

Use Barrel for Tomcod.

The flood tide is the time to fish for tomcod. The place is at an old wharf. The best bait is clams or sandworms. The tomcod follow the line of the shore and are a stupid fish, as may be seen from the fact that anyone knowing their line of travel can take a barrel, pierce its sides to permit a good flow of the water, put a trap at the head of the barrel, and then fill that barrel in a night, without even bothering to use bait in the trap.

This very thing has been done in Pawtucket cove time and again by men who do not advertise the fact, because they do not care to have too many persons trying it. The tomcod do not follow every shore, and in order to make a success of anything of this sort the fishermen must know his ground and the habits of the fish in advance. But when they are caught these fish, the smallest of the cod family, make very good eating when tried. And frying in meal is, of course, the only way in which to serve smelts—fried and with tartar sauce.

BOSTON ARRIVALS MORE PLENTIFUL.

Today's Receipts Nearly as Large as All Last Week.

There is almost as much fish and almost as many trips of fresh fish this morning as came in there all last week. There are 50 fares in all, and the receipts are about 700,000 pounds. Prices are first-class, new off shore haddock bringing \$3.90, with shores at \$4.25, while large cod range from \$5 to \$6.50. Pollock sold well at \$1.75 and \$2 and new large hake brought \$4.

In the fleet is only one off-shore craft, sch. Conqueror with a big fare, 73,000 pounds, nearly all haddock, and 30,000 pounds of the latter are new fish, so Capt. Giffin stands to make one of the biggest stocks of the winter. Sch. Alice M. Guthrie is in from South Channel with a small catch. All the rest are shore boats and pollockers. Of the former, sch. Elizabeth W. Nunan, with 23,000 pounds, and sch. Aspinet with 22,000 pounds, are the leaders, the fares generally running from 20,000 down to 4,000 pounds, many of the boats having quite a lot of pollock in their trips. Five of the pollock fleet are in and have small catches, ranging from 1,000 to 10,000 pounds.

The receipts in detail are:

Boston Arrivals.

Sch. Matiana, 3000 haddock, 1000 cod, 1000 pollock.
Sch. Teresa and Alice, 3500 haddock, 100 hake.
Sch. Washakie, 5000 haddock, 1000 cod, 1000 hake, 1000 cusk, 3000 pollock.
Sch. Galatea, 4500 haddock, 500 cod, 4500 hake.
Sch. Flora J. Sears, 3500 haddock, 500 cod, 1000 hake.
Sch. Aspinet, 6500 haddock, 4000 cod, 2000 hake, 10,000 pollock.
Sch. Valentinna, 5200 haddock, 1500 cod, 2000 hake, 6500 pollock.
Sch. Yankee, 3000 haddock, 1500 pollock.
Sch. Mattie D. Brundage.
Sch. Lillian, 6000 haddock, 600 cod, 1700 hake, 1700 pollock.
Sch. Tecumseh.
Sch. Warren M. Goodspeed, 7000 haddock, 1000 cod, 4000 hake.
Sch. Little Fanny, 3000 haddock, 1000 cod, 2500 hake, 3000 cusk.
Sch. Alice M. Guthrie, 2000 haddock, 2000 cod, 4000 hake.
Sch. Manomet, 4000 haddock, 3000 cod, 3000 hake.
Sch. Catherine D. Enos, 2000 haddock, 4000 pollock.
Str. Quoddy, 1800 cod.
Sch. Olive F. Hutchins, 11,000 haddock, 4000 cod, 1000 hake, 2000 cusk, 2000 pollock.
Sch. Mary E. Cooney, 10,000 haddock, 2000 cod, 8000 pollock.
Sch. Seacomet, 3000 haddock, 1000 cod, 8000 hake, 1000 pollock.
Sch. Hattie F. Knowlton, 1000 hake.
Sch. Stranger, 16,000 fresh fish.
Sch. Reliance, 1700 cod.
Sch. Annie and Jennie, 3000 haddock, 600 cod, 3000 pollock.
Sch. Ida M. Silva, 4500 haddock, 500 cod, 500 hake, 2000 cusk, 1000 pollock.
Sch. Pontiac, 4500 haddock, 1000 cod, 4000 hake.
Sch. Metamora.
Sch. Hope, 1800 haddock, 2000 cod, 500 pollock.
Sch. Volant, 10,000 pollock.
Sch. Mary DeCosta, 5000 haddock, 1000 cod, 13,000 pollock.
Sch. Ralph Russell, 6000 pollock.
Sch. Maud F. Silva, 8000 haddock, 1000 cod, 12,000 pollock.
Sch. Clara G. Silva.
Sch. Sadie M. Nunan, 7000 haddock, 2500 cod, 1500 hake, 6000 pollock.
Sch. Conqueror, 60,000 haddock, 12,000 cod, 1900 hake.
Sch. Appomattox, 8000 pollock.
Sch. Helen B. Thomas, 10,000 haddock, 6000 cod, 1000 hake.
Sch. Gertrude, 14,000 haddock, 7000 cod, 200 hake.
Sch. Alice, 5000 haddock, 5000 cod, 11,000 hake.
Sch. Robert and Carr, 150 cod, 3000 hake, 1500 cusk, 1000 pollock.
Sch. Blanche F. Irving, 1000 pollock.
Sch. W. H. Clement, 7000 cod.
Sch. Columbia, 2500 cod.
Sch. Elizabeth W. Nunan, 17,000 haddock, 3000 cod, 3000 hake.

Sch. Diana, 500 haddock, 400 cod, 200 hake.
Sch. Mary B. Greer, 2000 haddock, 2000 cod, 2000 hake.
Sch. Rose Standish, 3500 haddock, 1500 cod, 1500 hake, 8000 pollock.
Sch. Hortense, 7000 haddock, 1000 cod, 1000 hake, 2000 cusk, 1500 pollock.
Sch. Almeida, 2000 haddock, 1000 cod, 1000 hake, 4000 cusk.
Sch. Lafayette, 2000 pollock.
Sch. Mildred V. Nunan, 4500 haddock, 1000 cod, 2000 hake.
Haddock, \$3.90 to \$4.25 per cwt.; large cod, \$5 to \$6.50; market cod, \$3.50 to \$4.25; hake, \$1.75 to \$4; pollock, \$1.75 to \$2; cusk, \$2.

Halibut Sale.

The fare of sch. Tacoma sold to the American Halibut Company at 12c per pound.

NEWFOUNDLAND GALE SUBSIDED.

No News Received Regarding Wrecked Craft.

Advices from Birchy Cove, Bay of Islands, N. F., state that the heavy gale which began a week ago last Tuesday evening, and set three Gloucester vessels ashore, subsided to a moderate breeze Thursday night late and was followed Friday by a heavy rain storm, with a strong northwest wind.

No news had been received from the fishing ground and those at Birchy Cove were first apprised of the stranding of sch. Clintonia by Capt. Almon D. Mallock of sch. Indiana, who came around from Bonne Bay and sighted her as he passed Wood Island. The folks at Birchy Cove fear that the storm did great damage to the nets of the fishermen, especially the gear which set in deep water.

There is no farther word regarding the wrecked schs. Henry M. Stanley and Hazel R. Hines, at Bay of Islands. Capt. Reuben Cameron, who has gone down in the interest of the Gloucester Mutual Fishing Insurance Company, will not arrive at Birchy Cove until today and word as to the condition of the crafts is expected before tonight.

Dec. 7.

Portland Fish Notes.

Nearly all the gasoline smacks are being hauled up for the winter. Yesterday the Osprey of Bar Harbor and the King Fisher of Jonesport, arrived here while on their way to their winter quarters in Boston. Severe weather was predicted so it was decided to put in here. It is probable that the trip will be continued today.

The fishing steamers Curlew, King Fisher and Osprey, which have been used this season in connection with the sardine business at Eastport and vicinity, arrived in port Sunday on their way back to Boston, where they will haul up for the winter. The King Fisher had on board 900 cases of sardines.

The fishing schooner Topsail Girl arrived Sunday from a two weeks' trip to the eastward. She brought in a fare of about 12,000 pounds of mixed fish.

Salt Fish Conditions.

Says the Fishing Gazette: "The demand for salt fish is quiet, trade feeling the diversion to lines which are supposed to be more in keeping with the approaching holiday season."

"Norway mackerel is in fair demand, but handlers here say that the prices realized are below the expectations of the foreign shippers, who are beginning to hold back in the belief that better figures will prevail after the first of the new year."

"Concerning Irish mackerel a Liverpool report says: Fishing continues fair at several stations, and increased shipments are likely to go forward the next few weeks. There is a very keen demand, and prices are hardening."

"The west is still overstocked with codfish, the bulk of the overstock being on Puget Sound, where trade conditions are much demoralized in this line."

Dec. 7.

POLLOCK AND HAKE PLENTIFUL.

Comprised Over Half of Boston Fish Receipts.

No big off-shore vessels were in the fleet of 28 fishing craft at T wharf this morning. The market boats and pollockers had the call. Prices were good but not quite as high as was anticipated.

Ten of the pollock fleet were among the arrivals, the fares running small, going from 3000 to 20,000 pounds. The boat catches generally were small, ranging from 4000 to 22,000 pounds, while sch. Evelyn L. Thompson has the banner fare, 40,000 pounds, over half of which were hake.

Haddock brought from \$3.75 to \$3.80 with large cod at \$6. Hake sold well at from \$2 to \$5 and pollock at \$1.60.

The receipts in detail are:

Boston Arrivals.

Sch. Sylvester.
Sch. Etta B.
Sch. Lochinver, 3000 haddock, 2000 cod, 5000 hake.
Sch. Actor, 5000 pollock.
Sch. Fitz A. Oakes, 5000 pollock.
Sch. Julietta, 2000 haddock, 500 cod, 8000 pollock.
Sch. Richard J. Nunan, 8000 haddock, 3000 cod, 2000 hake.
Sch. Pauline, 20,000 pollock.
Sch. Azorean, 2800 pollock.
Steamer Lydia, 1000 haddock, 1000 cod.
Sch. Emily Sears, 8000 pollock.
Sch. Good Luck, 10,000 pollock.
Sch. Emily Cooney, 4000 haddock, 1500 cod, 5000 hake.
Sch. Laura Enos, 3000 pollock.
Sch. Dixie, 7000 pollock.
Sch. Elva L. Spurling, 6000 haddock, 1000 cod.
Sch. Mary Edith, 2000 haddock, 1500 cod, 6000 hake.
Sch. Evelyn L. Thompson, 9000 haddock, 3000 cod, 2500 hake, 3000 cusk.
Sch. Edith Silveira, 5000 haddock, 1000 cod, 3000 hake.
Sch. Minerva, 10,000 haddock, 5000 cod, 2000 hake, 3000 pollock.
Sch. Sylvia M. Nunan, 7500 haddock, 3000 cod, 2000 hake.
Sch. Emerald, 6000 pollock.
Sch. Hockomock, 4500 haddock, 3000 cod, 6000 hake.
Sch. Leo, 4000 haddock, 500 cod, 500 hake.
Sch. Eva and Mildred, 5000 haddock, 5000 cod, 12,000 hake.
Sch. Motor, 3500 haddock, 700 cod, 700 hake.
Sch. Walter P. Goulart, 4000 haddock, 2000 cod, 1000 hake.
Steamer Quoddy, 4000 cod.
Haddock, \$3.75 to \$3.80 per cwt.; large cod, \$6; market cod, \$4; hake, \$2 to \$5; cusk, \$2; pollock, \$1.60.

Dec. 7.

Caught 11-Pound Salmon.

One of the crew of sch. Elizabeth Nunan which arrived at Boston yesterday, hauled in a salmon weighing 11 pounds, which was entangled in the trawl off Portsmouth.

Dec. 7.

NO ARRIVALS HERE WITH FISH.

But Few Fishing Vessels In Port Today.

There have been no arrivals here with fish fares since last report; indeed there are but few fishing craft laying in port, so that the fishermen vote will be light indeed. There are but few of the big off-shore craft due, except several of the Newfoundland salt herring fleet, and these the smokers are anxiously waiting for.

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The arrivals in detail are:

Today's Arrivals.

Sch. Volant, via Boston.
Sch. Ralph Russell, via Boston.
Sch. Frances P. Mesquita, shore.
Sch. Maud F. Silva, via Boston.
Sch. Mary E. Cooney, via Boston.
Sch. Thomas Brundage, shore.
Sch. Ellen C. Burke, shore.
Sch. Lafayette, shore.

Vessels Sailed.

Sch. Flora S. Nickerson, Boston.
Sch. Georgianna, haddock.
Sch. Ralph Russell, pollock.
Sch. Volant, pollock.
Sch. Etta Mildred, Eastern deck handling.

Today's Fish Market.

Bank halibut 12c per lb.
Board of trade prices:
Large drift Georges cod, \$3.60 per cwt.; medium cod, \$3.25.
Large halibut cod, \$3 per cwt.; medium cod, \$2.75; snappers, \$1.50.
Trawl salt Georges cod, large, \$3.50; mediums, \$3.
Large salt handline Georges cod, large, \$3.75; mediums, \$3.25.
Dory handline salt cod, large, \$3.25; medium, \$3.
Eastern drift salt cod, large, \$3.25 per cwt.; medium, \$3.
Trawl bank cod, large, \$3 per cwt.; medium, \$2.75; snappers, \$1.50.
Salt cusk, large, \$2.50 per cwt.; medium, \$2; snappers, \$1.
Salt pollock, \$1 per cwt.; salt haddock, \$1; salt hake, \$1.
Splitting prices for fresh fish, Western cod, large, \$2 per cwt.; medium cod, \$1.65; Eastern cod, large, \$1.70; medium cod, \$1.40; cusk, \$1.65 for large, \$1.20 for medium and 50c for snappers; haddock, 65 cts.; hake, 90 cts.; pollock, 60 cts.

Dec. 8.

HERRING HAVE STRUCK AT BAY OF ISLANDS.

The good news, so long hoped for, has come at last, and right cheerfully it is received. Herring have struck at Bay of Islands, in their accustomed quantity, and the skippers who stuck right there instead of going to Bonne Bay are now having their innings.

A telegram to the Boston Fish Bureau last night states that herring had struck in plentiful in the Arms and that the fish were running the same size as last year.

Some of the vessels now at Bonne Bay will undoubtedly go to Bay of Islands. Most of the crafts now on the way from here, will go to the latter port, as will those crafts which are now here fitting or ready to go. No vessels have sailed yet, loaded for home, from Bay of Islands.

Herring Plenty off Nova Scotia.

"During the past two weeks, herring in the same abundance as last season, have been present in most of the harbors from Lunenburg to Yarmouth county. All the traps have been taken up, except one at Lockeport, but the net catches have been fair and steady. The fish are of mixed sizes but many of them run large. Considerable shipments have been made from Lockeport by Swim Bros. and the Atlantic Fish Co., both to Boston and St. John. For the former market the fish are put up by a new method, pickled in butts for a few days, just as they come from the nets, and then packed in barrels, without dressing. They are intended for smoking purposes and bring a good price. In Cape Negro harbor, herring have been solid for a month, and close inshore. Two Lunenburg schooners were fishing there, one with 100 nets. They had at last accounts 700 and 400 barrels respectively. At this place a large quantity of herring have been landed, the smaller size being culled for lobster bait, which will amply make up for the shortage from New Brunswick. At Argyle Sound large catches are reported, and there was talk of notifying Gloucester to send vessels for loading. The same all round run has occurred on this shore for the last 10 years, but there was no method in catching them. This branch can easily be developed to deflect the American trade from Newfoundland."—Clark's Harbor, N. S., Coast Guard.

Dec. 8.

News from the Fleet.

Sch. Arthur James is on the way home from Bonne Bay, N. F., with a cargo of salt herring.
Schs. Arcadia and Ralph L. Hall, both at Bonne Bay, are well fished.

Dec. 8.

HOW TO PLOUGH 'EM.

Ingenious Device to Make Mackerel Look Up Well.

Without a plow aboard his craft the skipper of a mackerel seiner would not be able to make so much money for the owners of the vessel. It sounds rather strange to speak of an agricultural implement as part equipment of a fishing schooner, but the fact remains, however, that this plow plays an important part in the Boston fishery, says the Boston Herald.

The mackerel plow is one of the smallest knives manufactured for the fishing trade. Its blade is about the size of the tooth of a wood saw. Set snugly in a crooked handle the implement converts leather-belly mackerel into No. 1's almost in the twinkling of an eye. These plows are not expensive, though the name sounds like a mass of steel with handles of bent ash and a horse or two to urge it through the stubborn soil.

For the modest sum of 25 cents each fishermen purchase the little knives, and no mackerel catcher would think of going after the elusive fish unless he had a plow for every man who will split the mackerel and prepare them for market.

There are tricks in every trade, says the adage, but his ploughing of mackerel is not generally known to the landsman. Yet the process is no secret among fishermen or the dealers who purchase trips that come to T wharf or other places where seiners land their catch.

It is quite easy to transform the leanest, toughest mackerel into a No. 1, rich and fat in general appearance, by judicious application of the plow. Years ago leather bellies, as poor mackerel were called, were sold for a song, because they were dry and tough, and looked it. Everybody connected with the industry knows that a fat mackerel will break open on pressure of the hand after it has been split down the back in process of cleaning.

A thrifty Cape Ann skipper some 25 or 30 years ago conceived an idea that scrawny mackerel could be made to look as choice as fat ones if the flesh could be neatly broken to give the appearance of the real thing in mackereldom.

And so the plow was devised, and it has been in demand ever since, for its worth has been proved. A skipper would as soon think of going to sea without a seine as he would without the insignificant but wonder-working plow. How does the fisherman plough a mackerel? It's very easy and requires but a few seconds of his time.

When the fish has been thrown from the seine to the schooner's deck, men split them down the back with large knives, the operation being performed with one sweep of the hand. The plow is then picked up and two or three deft slashes less than an eighth of an inch deep parallel to the backbone opens the flesh in such a manner that it looks as if superabundance of fat had burst the mackerel just as it does his more corpulent fellow.

The mackerel at once swells after the plow has been applied and soon becomes solid to the touch, and its general appearance is that of a weighty fish worth top price in the market.

Fishermen do not have constant recourse to the plow as the season advances because mackerel grow fat with the waning summer and during October are in the best possible condition for food. The earlier fish are lean and they do not fatten till they have been on the coast a considerable time where food is plentiful. Fishermen will tell you that the best mackerel to pack for winter consumption are those caught in the late fall, when the species is as plump as good feeding can make them.

Dec. 8.

BOSTON HAS GOOD SUPPLY OF FISH.

But Demand Keeps Prices Well Sustained.

There is a nice supply of fresh fish at T wharf this morning, though none too much to meet the demands of the brisk Wednesday market. Prices are well sustained, and some of the market boats, which have large fares will profit accordingly.

Only three of the off shore fleet are in, the largest fare being 36,000 pounds in sch. John J. Fallon.

Among the shore boats with fares around the 15,000 and 20,000 pound marks are schs. Ethel B. Penny, Victor and Ethan, Angie B. Watson, George H. Lube and Mary T. Fallon.

Haddock brought from \$3.50 to \$3.75, with large cod at \$5. Hake is one of the strongest on the list, large shore goods touching \$4.75. Pollock brought \$1.75.

The receipts in detail are:

Boston Arrivals.

Sch. Appomattox, 11,000 pollock.
Sch. Thomas J. Carroll, 4600 haddock, 1500 cod, 3000 pollock.
Sch. Seacomet, 4000 haddock, 1000 cod, 4000 hake.
Sch. Ethel B. Penny, 10,000 haddock, 6000 cod.
Sch. Mary DeCosta, 2500 haddock, 1000 cod, 2000 hake, 4000 pollock.
Sch. Rita A. Viator, 6000 cod.
Sch. Mabel Bryson, 500 haddock, 12,000 cod.
Sch. Annie and Jennie, 1400 pollock.
Sch. Victor and Ethan, 18,000 haddock, 1000 cod, 1000 hake.
Sch. Fanny Belle Atwood, 17,000 haddock, 13,000 cod, 500 hake.
Sch. Nokomis, 1000 haddock, 6000 cod.
Sch. Angie B. Watson, 7000 haddock, 4000 cod, 4000 hake.
Sch. Joseph H. Cromwell, 4000 haddock, 800 cod, 1300 hake.
Steamer Quoddy, 1000 cod.
Sch. Francis Whalen, 4000 haddock, 5000 cod, 10,000 hake, 3000 cusk.
Sch. Diana, 1000 haddock, 500 cod, 1000 hake.
Sch. Washakie, 3000 haddock, 2000 cod, 6000 hake, 2000 pollock.
Sch. Rose Standish, 2000 haddock, 2000 cod, 1000 hake.
Sch. Elizabeth W. Nunn, 4500 haddock, 2700 cod, 500 hake.
Sch. Valentina, 3000 haddock, 2000 cod, 600 pollock.
Sch. Hobo, 3500 cod.
Sch. George H. Lube, 12,000 haddock, 5000 cod, 6000 hake.
Sch. Mildred V. Nunn, 3000 haddock, 1000 cod, 1000 hake.
Sch. Massasoit, 12,000 cod.
Sch. John J. Fallon, 10,000 haddock, 6000 cod, 20,000 hake.
Sch. Little Fannie, 3000 haddock, 2000 cod, 3000 pollock.
Sch. Catherine D. Enos, 1500 haddock, 4000 pollock.
Sch. Lucy B. Winsor, 1500 haddock, 3000 cod.
Sch. Morning Star, 400 cod, 3000 pollock.
Sch. Mary B. Greer, 2000 haddock, 3000 cod, 2000 hake, 4000 pollock.
Sch. Warren M. Goodspeed, 5000 haddock, 1000 cod, 4000 hake.
Sch. Mary T. Fallon, 13,000 haddock, 1500 cod, 5000 hake.
Haddock, \$3.50 to \$3.75 per cwt.; large cod, \$5; market cod, \$3 to \$3.50; hake, \$2.10 to \$4.75; pollock, \$1.50 to \$1.75; cusk, \$1.25.

Presided at Fish Conference.

The Fishing Gazette says editorially: "What may be called 'a physical dignity' attaches to the fishing trade in Great Britain, as well as an historic or industrial one. At least it would appear so from the fact that at the conference of the National Sea Fisheries Protection Association at Great Yarmouth, recently, the Earl of Strathmore presided. Imagine a representative of New York's 400 going to Gloucester to exercise a similar function! Plainly, all democracy is not to be found on this side of the ocean. The British earl showed, too, that he has the interest of the business 'at heart,' if not quite so strikingly 'at head.' He hoped that the committee which was working on the subject would be of great assistance in the country by causing more fish to be eaten by the general public, by getting the government to take up the question, and by urging that at least one meal of fish should be given during the week in all government institutions."

Dec. 8.

THE HERRING MIGHTY IN HISTORY.

Cost One King His Life and Has Played Star Role in Many Nations.

A tale as stirring as any fiction could be based on the part played by the sea herring in the history of some of the principal countries, writes Hugh M. Smith in the National Geographical Magazine. Its spawning and feeding grounds have determined the location of cities, and in several instances the actual destiny of nations and the fate of monarchs appear to have been involved in the herring fishery. Even today the herring is a factor in empire.

Countries in which the quest of the herring is an important industry are the United States, the Canadian provinces of New Brunswick, Nova Scotia, Quebec and British Columbia, Newfoundland, England, Scotland, Wales and Ireland, Norway, Sweden and Denmark, Russia, Germany, Holland, Belgium, France, Japan and Siberia.

The prosecution of the herring fishery and trade has been considered not beneath the dignity of nobility and royalty. Fitz-Greene Halleck tells us that—

Lord Stafford mines for coal and salt,
The Duke of Norfolk deals in malt,
The Douglas in red herrings.

In 1677 the Duke of York and other personages of rank formed a corporation called "the Company of the Royal Fishery of England" for the purpose of carrying on the herring fishery in the North sea. They built a fleet of Dutch "busses" and manned them with Dutch fishermen and then were bankrupted by the capture of their vessels during a war with France. In 1720 some 2,000 of "the principal gentlemen of Scotland"

Formed a Company for Herring Fishing,

but were quickly disrupted, leaving a mournful lot of stockholders.

In 1750 the Prince of Wales became president, or governor, of a herring fishery, with a capital of \$2,500,000, whose members "were among the first men in the kingdom," one of the promoters being General James Oglethorpe, founder of the state of Georgia. Stock was taken with eagerness, vessels were built quickly, and efforts were made to learn the secrets of the Dutch methods of curing herring, but the company soon suspended, and its failure cast on the English herring

fishery an odium that continued for a long time.

It is a matter of great historical interest that the herring fisheries should have been a prime and perhaps the most important factor in the overthrow of Charles I., whose attitude toward the development of home and colonial fisheries was most unreasonable and unfortunate. At a time when the Dutch herring fishery had attained such magnitude and importance that it was regarded as the "right arm of Holland" and when the sturdy Dutch fishermen were pursuing their lucrative calling under the encouragement of their government the English people were chafing under the grievous restrictions imposed by royal approval on all who desired to engage in fishing anywhere off the American coast between the 40th and 48th degrees of north latitude.

This effort on the part of the crown to interfere with the

Cherished Privilege of "Free Fishing" had begun under James and was bequeathed to Charles and was perhaps the first in the series of far-reaching differences that sprung up relative to the prerogative of the crown as against the rights of the subject.

At the same time there was another restriction placed on the fishermen at home. When James ascended the throne of England his navy consisted of but thirteen vessels, and Charles succeeded to a war fleet but little stronger and utterly inadequate to cope with the navy of the Dutch or French.

After Charles had been successfully opposed by the commons in his plan to have no fishing conducted on the American shores except by permission of the company of "noblemen, knights and gentlemen" known as the council of Plymouth he levied "ship money" on the fishing and mercantile vessels at home in order to build up his navy, with the distinct object of breaking up the Dutch herring fishery on the shores of England and driving the Dutch from "the four narrow seas" over which England claimed jurisdiction.

At the expense of the fisheries and navigation Charles finally fitted out the largest war fleet England had ever had and succeeded in his purpose, so far as the Dutch were concerned, but the levying of "ship money" stirred up the civil war at home, and Charles paid the extreme penalty.